

Lessie Kreiegr

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PROFILE

Experienced Chef with 11+ years focusing on Private Events. Known for operational excellenc.e

WORK EXPERIENCE

Executive Chef — Hammes Inc (Jan 2021 - Jul 2021)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 141 guests with 95%+ client satisfaction.

Executive Chef — Schroeder LLC (Jan 2019 - Jun 2025)

- Catered private events for up to 60 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Line Cook — Franecki - Lynch (Jul 2022 - Present)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 188 guests with 95%+ client satisfaction.

Sous Chef — Strosin - Smith (Jan 2021 - Aug 2024)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.

SKILLS

Cuisine Styles

Asian Fusion • Mediterranean • Plant-based • Pastry

Kitchen Skills

Cost Control

Operations

Catering • Event Planning • Supplier Negotiation • Inventory Management

Soft Skills

Team Leadership • Quality Control • Training

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Sauer, Luetttgen and Runte College (2024)

PROJECTS

decet uterque - Profit-focused secondary process improvement

delibero tredecim - Open-source local task-force <https://orange-birdbath.net>

debilito denuncio - Total tertiary complexity